









T O D A Y ' S
S P E C I A L S
















TODAY'S SPECIALS





STARTERS

GAZPACHO (COLD) SOUP  	€5.50
Fresh tomatoes, cucumber, peppers, celery, onion, fresh herbs, pomegranate molasses, cold pressed virgin olive oil	
Option: add Greek Feta	€1.50
WATERMELON & FETA  	€10.00
Watermelon, Greek feta, fresh mint, barley rusks, lime & cold pressed olive oil	
BURRATA & GRILLED FIG SALAD    	€11.80
Grilled figs, fresh burrata, toasted almond flakes, baby rucola, dressed in a citrus balsamic vinaigrette	

MAINS

BLOODY MARY RISOTTO WITH BURRATA    	€13.50
Arborio risotto, fresh tomatoes, celery, vodka, Worcestershire sauce tabasco, fresh burrata	
PISTACHIO CRUSTED LAMB CUTLETS     	€26.00
Lamb cutlets, Mediterranean herbs, grounded pistachios, bread crumbs, mustard, roasted & served with baby rucola, beetroot, red onion, sumac, olive oil, lemon juice & potato mash	
GRILLED TUNA  	€28.00
Japanese yellow fin tuna – accompanied with a creamy coconut & parsley sauce, served with beluga lentils, confit onions, cumin, olive oil, lemon juice	

DESSERT

EKMEK KADAIFI    	€6.00
Kadaifi baked till golden brown, topped with creamy thick vanilla whipped cream, garnished with cinnamon and pistachios	

DRINKS

SUMMER SANGRIA	€10.00
White wine, orange, peach, passion fruit	
PIMMS APEROL	€10.00
Pimm's, mint, cucumber, seasonal fruit, and finished with either sprite or ginger beer	



If you have a food allergy or an intolerance to any of the items above, please speak to a member of staff.



Vegan



Vegan Option



Gluten Free



Gluten Free Options